MAINE FARMER

AND JOURNAL OF THE USEFUL ARTS.

BY WILLIAM NOYES & CO.] "Our Home, Our Country, and Our Brother Man." [E. HOLMES, Editor.

Vol. IV. Winthrop, (Maine,) Friday, July 1, 1836. No. 22.

The Maine Farmer

IS ISSUED EVERY FRIDAY MORNING.

TERMS.—Price $2 per annum if paid in advance, $2,50 if payment is delayed beyond the year.

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Communications.

For the Maine Farmer.

BUTTER.

MR. HOLMES:—As great improvements may be made in the quality as well as quantity of butter from the same milk, by some variation from the common mode of managing the milk—I have therefore made some extracts from a vrluable English publication in my possession, entitled a Complete History of Modern Agriculture, by R. W. Dickson, M. D.

1*st Exp.* Several large tea cups exactly similar in size and shape were filled at regular intervals, the last being filled with the dregs of the milk.—From some cows the quantity of cream obtained from the last drawn cup, exceeded that from the first in the proportion of 16 to 1.

2d. The difference in quality was greater than the difference in quantity. In the first cup the cream was a thin tough film, and very white, but in the last of a thick buteraceous consistence, and of a glowing richness of color, that no other kind of cream is found to possess.

3d. The difference in the quality of the milk was perhaps still greater than either, in respect to the quantity or the quality of the cream. In the first cup it was a thin bluish liquid, as if a large portion of water had been mixed with ordinary milk; while in the last cup it was of a thick consistence and yellow color, more resembling cream than milk both in taste and appearance.

4th. The cream which first rises is richer in quality and greater in quantity than what rises in a second equal portion of time, and the like difference in a third space of time, and so on.

5th. Thick milk always throws up a smaller proportion of the cream it actually contains to the surface, than milk which is thinner, but the cream is of a richer quality; and if water is added to that thick milk, it will afford a considerably greater quantity of cream than it would have done if allowed to remain pure; but the quality at the same time is greatly debased.

6th. Milk which is put into a pail or any other vessel and carried in it any distance so as to be agitated and in part cooled before it is put into the milk pans to settle for cream, never throws up so much nor so rich cream as if the same milk had been put into the milk pans directly after it was milked.

From the above it follows

1st. That cows should be milked as near the Dairy as possible, and in addition to its preventing the agitation and cooling of the milk if pastures are near the Dairy the cows are not heated by driving.

2d. It is highly injurious to put the milk in large Daries into one vessel as it is milked, to remain there until all the cows are milked before it is put into milk pans, and for an additional reason to the agitation and cooling, that it mixes the bad with the good milk.

3d. The first drawn milk should be kept separate from the last drawn as the *quality* of the butter will be improved in proportion to the smallness of the proportion of the last drawn milk that is retained.

4th. If the quality is only alluded to, it is not only necessary to separate the first from the last drawn milk, but also to take nothing but the cream that is *first* separated from the best milk. The remainder of the milk, may be either employed in making sweet milk cheeses, or it may be allowed to stand to throw up cream for making butter of an inferior quality.

5th. According to the preceeding, the *best* butter could only be made with economy in those daries where the manufacture of cheese is the principal object. In such daries a small portion of the last drawn milk should be set apart for butter, all the rest may be made into cheese while it is yet warm from the cow and perfectly sweet, and if only that portion of cream which rises during the three or four hours after milking is to be reserved for butter, the rich milk which is left, after the cream is separated, being still perfectly sweet, may be converted into cheese with as great advantage nearly as the newly-milked milk itself.

6th. As purchasers would not be found wanting to buy the fresh butter made in the manner above pointed out, at the price that would indemnify the farmer for his trouble in making it. These hints are thrown up merely to satisfy the curious in what way butter possessing this superior degree of excellence may be obtained, but for the ordinary market, the writer is satisfied, from experience and attentive observation, that if in general about the first drawn half of the milk be separated at each milking, and the remainder only set up for producing cream, and if that milk be allowed to stand to throw up the whole of its cream, even till it begins sensibly to taste sourish, and if that cream is afterwards carefully managed, the butter thus obtained will be of a quality greatly superior to what can usually be obtained at market, and its quantity not considerably less than if the whole of the milk had been treated alike. This therefore is the practice that is thought most likely to suit the frugal farmer, as his butter, though of a superior quality, could be offered at a price that would always insure it a rapid sale.

From the preceding the following course is recommended to farmers, particularly those who have small dairies. Let a quantity of milk from the first drawing, sufficient for family use, including the supply of cream be taken from the cows on a farm, and set the remainder for cream to make butter for the market. It will take less time to convert such cream into butter, and the butter from such cream will be of a superior quality.

To satisfy myself of the difference in the milk in the first and last drawn from the same cow, I had a tumbler nearly filled with first drawn milk, taking about an equal quantity from each teat—a second tumbler was then filled with about an equal quantity, if any thing a little of the last drawing, taking about an equal quantity from each teat.—The result was scarcely any cream from the first, and it could not be well separated from the milk—The *cream* did not exceed in weight 30 grains, and hardly any yellow particles in the cream—from the last drawing, there was 339 grains of cream, yellow and thick. The milk stood in the tumblers about 10 hours.

C. V.

Hallowell, June 17, 1836.

For the Maine Farmer.

PORK.

MR. EDITOR:—I consider the ideas brought to view by your correspondents in No. 17, 18, and 23, of your first volume, at pages 131, 140, and 180, respecting the propriety of Farmers keeping more Swine, than is generally kept, so important to the agricultural interest, that I hope we Farmers shall look over their reasoning and remarks once more, at least. That they may be easily turned to, by those who have not the bound volume, I have named the numbers of the papers, and for those who have the volume I have noted the pages, where the several writers' ideas may be found; they urge the propriety of Farmers keeping more swine—first, because that any given quantity of pounds of *pork*, can be raised at less expense than the same number of pounds of good *Beef*, which I have no doubt of; secondly, because swine's manure is preferable to that of other animals, and that by placing in their reach thistles, mud, and orts, they make more, &c. &c.

But the writers seem to make their calculations on potatoes as much of the food of store Swine Experience has since shown that other equally valuable as potatoes, can be furnished them at less expense. Apples, and Ruta Baga, have been found as valuable, and double the number of bushels of the latter vegetable can generally be raised on a given quantity of land compared with potatoes, and no doubt they are worth as much bushel for bushel, for store swine, as potatoes, and a given quantity of land can be tilled, and the roots taken care of, at about the same expense reckoning the cost of seed, &c. Again, if swine are kept in Pens, or yards, clover grass mowed and thrown in green is good food for them, and if a farmer has a piece of land contiguous to his hog pen, this will be found a great saving of roots—but he may turn them out in a clover pasture several months in Summer, and they will there grow, and thrive. This I should not advise unless it be in an orchard, or on land soon to be ploughed, because there would be some waste of manure. By keeping many swine is not meant to keep more than the farmer can keep without their suffering with hunger, and then they will be of fair size. When put up to fat let their food be cooked, or soaked. Oats

Poetry.

From the U. S. Telegraph.

TO SANTA ANNA.

Back, back to thy covert, thou blood hound of death,
There is woe in thy footstep, and guilt in thy breath;
Thou warrest with women, thou curse of the brave,
Thy pity is blood, and thy mercy the grave.

But soon the dread hour of avenging shall come,
When thy cheek shall be bleached and thy utterance dumb,
While thy arm shall be palsied, encrimsoned with gore,
And the cold sweat of terror escape from each pore.

Did you fight for the wolf or the tiger so wild,
Was your cruelty strange to the forest's red child,
Did the blood of the whites ever quicken your veins,
Are you human in form, thou monster to brains!

Back, back to thy lair, where the red wolf shall yell
When thy name shall be spoken in forest or dell;
Sink down in your grave, or bid mortals adieu,
Thou scorn of the *wise*, and the *brave*, and the *true*.

Long ages shall roll, but thy shame shall remain,
The pirate shall shun thee again and again;
The mountain cat flee from thy presence away,
And the truant boy over thy lowly mound play.

The aged shall curse thee, thou thirster for gore—
The worm shall be sicken'd with gnawing thy core,
The tombstone shall blush that points to thy grave,
Thou scorn of the true, and the wise and the brave!

J. E. D.

Washington, May, 7, 1836.

Miscellany.

Considerations for Young Men.

LETTER XXVII.

The foregoing letter implies, that you are not only a sinful, but an accountable creature. You will not, I presume, deny either of these propositions. Your accountability grows out of your constitution as a rational and immortal being, and the connection which subsist between you and your Maker. This connection is indissoluble. Nothing can destroy it. You have begun an existence which shall never end. He who gave you being will perpetuate it. He has declared that you must exist forever, in a state either of enjoyment or of misery. He has moreover, made that enjoyment or misery to depend on the character you sustain in this life. He has so constructed your mind, and so arranged your circumstances, that you cannot act on any subject without incurring responsibility. This is a thought full of fearfulness to a reflecting mind.

He, to whom we are accountable, has not left us in uncertainty as to the requisitions he makes upon us. He has given us "a light to our feet, and a lamp to our path." He has disclosed to us his will, and sent along with it the most fearful sanctions. Accordingly to His will, we are accountable for our secret thoughts, as well as our overt acts, and are judged by the exercises of the heart, as well as the tenor of the life. It enjoins purity of feeling as strongly as propriety of outward conduct. It condemns for a lustful desire as strongly as for an impure action; and reprobates covetousness as severely as sensuality. It commands supreme love to God as well as love towards our neighbor. It enters into the whole man, searches every corner of his heart, and condemns for the first deviation from entire purity and uprightness. Even He who came to cancel, by his sacrifice, the sins of men, has declared that it was no part of his mission to destoy the divine law. It is obligatory now, and it will continue its obligations through eternity. Your daily actions and feelings are all to be tested and tried by this unbending rule of duty. Though you may not have heeded the fact, yet, depend upon it, they are duly registered on high; and they will be thoroughly examined and adjudicated by the divine law. Not a day ..or an hour passes by, but you are swelling the items of that dread account, which you, as a rational and responsible creature, will be constrained to render at the bar of God.

If you are disposed to pronounce it hard that you should be judged by so severe a standard, I would appeal to yourself, whether Jehovah could have required less without marring his glorious and immutable perfections. There was then a necessity arising out of his nature, for adopting these high requisitions; and if you have not given to them your full and entire obedience, you must look, for deliverance from the penalty, to some other source than the very law by which it was denounced.

Let me therefore caution you against supposing that an estimate may be made of character, in the same manner as of property, by adding up the good deeds in one column, and the bad deed in another, and making the one to balance or cancel the other. Were you to measure what you consider good deeds by the law of God, and to take into the account the motive with which they were performed, you would soon be convinced that "there is none that doeth good, no not one." You would soon discover that you have violated your obligations to love God supremely, and to regard his will as the great incentive to action, and the leading motive to restrain you from vice.

The law of God is of such a nature, that if you have ever committed sin, it brings the charge of guilt upon your soul; and this charge it would neither revoke, nor remit, were all your subsequent life devoted to contrition and obedience. To violate that law, it is not necessary that you should be grossly vicious. If you have ever broken the least of its provisions, there is only one way by which you can escape its penalty; the "new and living way" revealed in the gospel—"repentance towards God and faith in our Lord Jesus Christ."

Around the base of Mount Sinai, is drawn a line which seems to say, within this circle there is nothing but death. On its summit there are the demonstrations of wrath. There the lightnings flash and the thunders roll, as if the voice of incensed justice demanded its victim. Will you venture within that circle? Will you dare to climb that mountain? Oh! if you are a sinner, that mountain, be assured, speaks to you of death. It warns you of your doom. It declares, in most fearful language, "the soul that sineth, it shall die." It holds out but *one* condition of life, "do this and live." It admits no extenuation. It receives no equivalent at your hands. If you have *ever* sinned, it seals your death-warrent. It will lay aside its terrors, only when you are covered with the "garments of salvation,"

Seek no longer, then, to obtain favor with God, or to calm the restlessness of conscience, by approaching the brow of this fearful precipice. Attempt not to palliate your sin, but ingenuously confess and deeply lament it before God. Trust not to your own efforts for eternal life; but place your reliance on one "who is able to save to the uttermost, all who come unto God by Him." There is no way of securing the divine favor, unless you obtain Him as your advocate, whom the "Father always heareth." There is nothing that *can* cancel your guilt, but the "blood which cleanseth from all sin." There is no avenue of escape from the penalty of God's broken law, but that which leads to Jesus Christ, who is the "city of refuge," the "strong hold" to "prisoners of hope."

Ploughs.

A prime assortment on hand. Also a good one horse WAGON for sale by

HORACE GOULD.

☞ He having obtained Mr. FOGG to work with him will be prepared to attend punctually to *Horse Shoeing*. The other various branches of Blacksmith work done up *right* at *short* notice. He flatters himself that by faithful attention to business he will be able to give perfect satisfaction to those who favor him with their custom.

Winthrop, May 19, 1836.

Wagons for Sale.

The subscriber keeps constantly on hand a prime lot of Wagons. J. J. MILLIKEN.

Winthrop, May 4, 1836.

Found,

On the road between this Village and East Winthrop, a CAMLET CLOKE—The Owner can have it by calling at this Office.

Winthrop, June 6, 1836.

Eastern Steamboat Mail Line

FOR

Boston, Portland, Bath, Hallowell, Bangor, Eastport and St. John's, N. B.

The PORTLAND, 450 tons, Capt. Jabez Howes,
" INDEPENDENCE, 500 " " Thomas Howes,
" MACDONOUGH, 300 " " Andrew Brown,
" BANGOR, 400 " " Sam'l H. Howes,
" ROYAL TAR, 400 " " Reed.

The splendid Steamers Portland and Independence, will run every night, (Sundays excepted,) between Boston and Portland—leaving Eastern Steamboat Wharf, foot of Hanover street, BOSTON—and Andrew's Wharf PORTLAND, at 7 o'clock P. M.

The Portland

LEAVES BOSTON, on Tuesdays, Thursdays, and Saturdays,—and PORTLAND on Mondays, Wednesdays, and Fridays.

The Independence

LEAVES BOSTON on Mondays, Wednesdays, and Fridays,—and PORTLAND on Tuesdays, Thursdays and Saturdays. These Steamers are expressly adapted for a sea route, and provided with extra Boats and life preservers.

THE SUPERIOR STEAMER

Macdonough,

HAS been put in perfect order, improved in model and speed, and will run daily between Portland and Hallowell, touching at Bath and Gardiner—will leave Portland after the arrival of the Boston Boats, at 8 o'clock A. M., on Tuesdays, Thursdays and Saturdays, and Hallowell, on Mondays, Wednesdays and Fridays, at 9 o'clock A. M., connecting with the Night Boats for Boston.

THE FAVORITE STEAMER

Bangor,

WILL run as a Day Boat between Portland and Bangor, touching at Owl's Head, Saturday Cove, Bucksport, Frankfort and Hampden—she will leave Portland on Wednesdays and Saturdays, at 6 o'clock, A. M. immediately after the arrival of the Boston Boat, and connecting with the Night Boats for Boston. She is furnished with a Fire Engine, life Preservers, Cork Matrasses, and Four Boats.

☞ One half the Portland and Independence will be reserved for the passengers from the Penobscot, and ample accommodations reserved for those from the Kennebec.

THE NEW AND SUPERIOR STEAMER

Royal Tar,

WILL run weekly between Portland and St. John's N. B., touching at Eastport. She will leave Portland on Fridays, after the arrival of the Portland from Boston, and St John's on Wednesday afternoon in season to place her passengers in the Independence on Thursday evening.

FARE from Boston to Portland $3.
" from Boston to Bath $3 50.
" from Boston to Hallowell $4.
" from Portland to Bangor $4.
" from Portland to Eastport $6.
" from Portland to St. John's $8.
" from Portland to Bath $1 50.
" from Portland to Hallowell $2.
" from Hallowell to Bath $1.

Deck passing at reduced rates.

Freight received every day for all the above ports.

☞ The Proprietors of the Boats, however, will not be responsible for any Bank Bills, Notes, Drafts, Packages, Trunks, or other articles of value, unless the value is disclosed, a proportionate price paid, and a written receipt taken signed by the Captain or Clerk.

All baggage at the sole risk of the owners thereof.

Carriages will be in readiness to take passengers to and from the Macdonough at Hallowell to Augusta and Waterville, on the arrival of the boats, and on the days of her sailing.

Books kept at Steven's, Barker's, Hutchins', Wild's, Johnson & Moor's, Sawtell's *Augusta*, and Hallowell House, Haskell & Burnham's, Paine's and Pratt's *Hallowell*.

Apply to CHARLES MOODY, Fore st. } Portland.
LEONARD BILLINGS, Agent, Andrew's wharf, } Portland.
or to A. H. HOWARD, Agent, Hallowell.

May 18.

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and Peas will fatten them fast. I would not recommend giving them much Indian corn, or meal, made of it, but a little toward the close of the fattening, produces the hardest, and most palatable Pork. Clear pork is now from 25 to 30 dollars the barrel, in Boston, and generally in Maine. A Farmer cannot go into a more profitable mode of making money, and certainly he may enrich his farm by it.

I would suggest, that it is never profitable to winter early pigs—they should be such as are farrowed in September, or the early part of October, kept warm in winter. Such will need but little expense in wintering, and they will make fine hogs the next fall; whereas early ones, cost very considerable the first summer, more in winter, and will be very little better the subsequent fall when slaughtered. Early pigs should always be killed the fall, or early part of the first winter, after they are farrowed; by some, they are thought to produce pork, at as little expense as any; I think otherwise, as they cost nearly as much in fattening, and large swine always bring most in the market.

BELGRADE.

THE FARMER.

WINTHROP, FRIDAY MORNING, JULY 1, 1836.

Chemistry for Farmers.---No. 15.

HEAT OF CAPACITY OR SPECIFIC CALORIC. THERMOMETERS—MODES OF GRADUATING OR DIVIDING THE SEVERAL SCALES &C.

Besides the modifications of caloric which we have mentioned, viz. Free caloric and Latent Caloric, there is another which we wish to mention before we dismiss the subject. It has been found that different substances require a different amount or quantity of caloric to bring them to the same point of temperature, or, in other words, to make them equally hot. In the same manner as it takes different amounts of food to make different men equally satisfied, when hungry, or, what may be a better illustration perhaps,—in the same manner as it takes different amounts or quantities of water to fill a hogshead— a barrel, and a water pail, each a foot high. The water, you percieve, will be a foot deep in each, or rises to a like point on the sides of each, but they nevertheless contain very unequal quantities of the fluid. So if you should take, we will say a "pint of milk and a pint of lead and a pint of chalk," and put them all into an oven at once, they would not all become as hot as the oven at the same moment, although the heat is passing into them all alike, because it will take a greater quantity of caloric to bring one to any given point of temperature suppose it be 200 degrees, than it would the other. In like manner, if you should take one equal quantity, suppose a five pound ball of iron and of brass and of lead, and put them into boiling water, they would not all be heated at the boiling point at one and the same instant, because some of them, having a greater capacity of heat than the other, must take longer time to swallow enough to bring them up to the same point as the others, and the one that is longest taking in heat will of course have the most of it in reality, though they all become at last of the same temperature of the boiling water which is 212 degrees. This quantity of heat which it takes to bring bodies up to a given point is called *heat* or *caloric* of *capacity*. Sometimes also it is called *specific* heat, because each *species* of body or substance requires a certain portion to fill it up to such and such points. There are various ways of proving this. One very simple method is the following. Suppose you should take a pint of water heated to an hundred degrees, and another pint heated to 40 degrees and mix them together, the temperature of the mixture would be half way between the two, viz, 70 degrees, which is called the average or *mean*. This would prove that both parcels of water had the same *capacity* for heat. But if you should take a pint of quicksilver heated to 600 degrees, and a pint of water heated to 40 degrees, and pour them together, the temperature of the mixture will not be half way between, or 70 degrees, but only 60 degrees. The quicksilver would therefore loose 40 degrees (60 from 100 leaving 40,) and the water would gain only 20 (40 and 20 making 60 which is now the heat of the mixture,) but if the quicksilver has lost 40 degrees and the water gained but 20, there must be 20 more missing. What has become of it? The water has *swallowed* the whole of it to bring it up from 40 to 60.—Hence we infer that it must have a greater *capacity* for heat than quicksilver, for it has taken in the whole quantity of caloric which the quicksilver lost, viz, 40 degrees and yet is only 20 degrees hotter.

Let us reverse the experiment. Suppose we heat the water to 100 degrees and have the quicksilver only 40, and mix them together. The temperature of the mixture would not now be half way between, or 70, but nearly 80 degrees—because the pint of hot water has more than heat enough to raise the quicksilver to the arithmetical mean.

The *capacity* which bodies have for heat or caloric, has much to do with their rates or facility of being heated or cooled. As a general rule, those bodies which become heated the slowest and cool the slowest have the greatest capacity for heat. This fact might be taken advantage of in many instances with profit. It no doubt has much to do with the efficacy of soils for certain purposes; there is no doubt that it is owing to this as well as to its slow conducting powers that a billet of wood retains its heat or in other words is longer in cooling than the same quantity of chalk would be, if heated to the same point, it having a greater *capacity* for heat, and of course would have more to let go, and consequently be longer about it.

Instruments for measuring temperatures. — We have frequently spoken of degrees of temperature or heat. What is meant by *degrees* of heat? When we speak of degrees of heat we do not mean to convey any idea of the real *quantity* or amount of heat in any body—but that it is much hotter or colder than some body which we take for a standard of comparison. Some people take one thing for a standard, as ice or freezing water for instance, and some people take something else. There are several kinds of instruments used for this purpose. They are called Thermometers or *heat measurers*. The one that we use in this country, was made by a person named Fahrenheit. We will describe some of the different kinds of thermometers. They all depend for their action upon the principle that heat expands bodies and that cold, which is the absence of heat or caloric, contracts them. The first thermometer was invented by one Sanctorio in the seventeenth century. If you should take an oil flask or even a phial, fill it half full of water, and then plunge the mouth of it into a basin of water; you would have an instrument similar to his. The air in the flask or phial above the water, would expand or contract according to the variations of caloric, and consequently push down the water or allow it to rise as it varies in bulk. This is a very delicate instrument, but not a very accurate one, because of the pressure of the air upon the water in the basin. The air varies in its pressure, and when heavier, it would raise the water higher in the flask, and thereby cause an indication of less heat, and when lighter, it would allow the water to sink in the flask, and indicate more heat than there actually would be. These difficulties have been obviated by another form of thermometer. A fine even tube of glass is taken with a small bulb at one end. Quicksilver, which is a metallic liquid and withstands a very low temperature before freezing, and a very high one before it boils is made use of. This is put into the bulb. It is then heated till it expands and fills the tube, and at this moment the end of the tube is melted by means of a blowpipe and the tube is closed up, or hermetically sealed as it is called. The mercury is then allowed to cool and sinks down. The next step is to make a proper scale for it, and divide it off into degrees. In order to do this you must have some melting ice or snow and put the thermometer into it. Mark the place where the mercury stands. This is called the freezing point. The thermometer is next plunged into boiling water and the point where the mercury stands marked. This is called the boiling point. You then divide the space between the freezing and the boiling points into 180 equal parts called degrees. By spacing these parts off below the freezing point or above it you can extend it either way as you please. But if freezing water is used as the starting point in making thermometers, why is this not used also as the starting point in numbering degrees? Why is the freezing point of water marked 32 instead of 0 or Zero? The reason is said to be this. When Fahrenheit made his thermometer he intended to have the greatest possible cold, as the starting point or Zero, and number up from that point. In his day, and in his climate, the greatest degree of cold then known was produced by a mixture of snow and salt. He plunged his thermometer into this mixture and marked the point at which the mercury stood as 0 or Zero. By dividing the space between this point and boiling water into 244 equal parts or degrees, you will have his scale, and you will find that the freezing point of water is at 32 above Zero. In reading the degrees this mark is often used to signify below Zero, (—) while this (-|-) signifies above. Thus, — 10° means ten degrees below Zero, and -|- 10° means ten degrees above Zero. Had Farenheit lived in our region, we could have often furnished him with a lower point to have placed his Zero, than the one he obtained, as we often have the weather several degrees colder than his Zero. Freezing mixtures may also be made now, that will freeze the mercury which is 39 degrees lower than his Zero, To indicate these low temperatures alcohol is used instead of mercury as that liquid has never yet been frozen. It will not do however to indicate high temperatures because it boils and evaporates long before water would. It would have been better if Fahrenheit had adopted the freezing point of water as his Zero. There is however, another thermometer much used in Rome, invented by Celsius, called the Centigrade thermometer which has undoubtedly a better division of its scale. The freezing point of water is called 0, and the boiling point of water 100, making the number of degrees between the two just 100. But as Farhenheit's has been so long used in this country and England, and all our records of temperature put down according to his scale, it is thought best not to change now. There

is another kind of scale used in Spain and Italy invented by Reaumer. He set his 0 at the freezing point of water, and divided the space between this and boiling water into only 80 degrees.

The Russians have adopted an odd sort of scale invented by De Lisle. The Zero is obtained by plunging the thermometer into boiling water, and between this point and freezing water, are 150 degrees.

We see therefore by these descriptions that the thermometer does not give us the actual amount or quantity of heat or caloric in a body. It does measure it by the gallon or the pound, but it shows how much colder or warmer the body is than a certain point. Thus by Fahreuheit's we ascertain how much warmer or colder it is, than a mixture of snow and salt.

Should you ever wish to reduce the degrees of one thermometer to that of another the following rules may be of service.

Fahrenheit's to those of the Centigrade. Subtract 32 from the Fahrenheit degree, them multiply by 5 and divide the product by 9. Because each degree of the Centigrade is equal to 9-5 of 1 degree of Fahrenheit.

Centigrade to those of Fahrenheit. Multiply the Centigrade degree by 2, subtract 1-10, then add 32, —for instance, suppose you would reduce 10° of Centigrade to Fahrenheit — 10 multiplied by 2 make 20. 1-10 of 20 is 2 which taken out leaves 18 and this added to 32 makes 50.

Fahrenheit into Reaumer. From the given degree subtract 32, multiply the remainder by 4, and divide the product by 9. Reverse this process and you will reduce Reaumer to Fahrenheit's degrees.

Management of Horses.

The feeding of horses is a thing which for the most part is indifferently attended to in this country, and indeed the *system of feeding* which has been adopted, is but ill calculated to preserve these noble animals in full health and unimpaired in strength and vigor of body. With many planters and farmers, nothing but corn and oats, in the whole grain are doled out from one end to the other. Now these are highly nutricious and excellent substances, and well calculated to sustain horses under long continued and laborious work, but then are they not both too heating to the blood, and too difficult of digestion to be given without change during the whole year? Would it not be better, putting the saving out of question, to reduce those grains to something like digestible substances? Whether the horse be fed upon corn or oats, in the whole grain, they necessarily void a large portion of them in precisely the same state in which they are received into his stomach. This fact is too well established to be denied at this late day, and hence it follows that all portions of grains which are eaten by the horse and digested, serve but to irritate the coat of his stomach, inflame his blood, and, by necessary consequences, disease the whole system. The health of a man's family is very properly said to be dependent as much upon his cook as upon any other earthly agent, whether referable to physical or atmospheric causes. Writers upon human health invariably recommend plainness of diet, moderation of eating, exercise, and general temperance, and the substances which are most earnestly commended to favor are those which afford the most bland nutrition, and which are easiest of conversion into chyle. If these recommendations hold good with respect to human diet, we would ask are not the same general laws of nature applicable to the horse? If man lives luxuriantly and feeds upon high seasoned and luscious food, the chances are as ten to one against him that he will get the gout or some other inflammatory disease; and if he feeds upon substances dificult of digestion, he is just as sure to be visited with that worse than pestilent distemper—the dyspepsia. Ah! but would you compare the horse to man? we think we hear some one ask; and least our motives may be mistaken, we will take the liberty of replying to the query in advance of its being solemnly put on us. We do not compare the horse to the man, but we hold it as of truth which admits not of contradiction—that all the alimentary substances, to be profitable to the stomach of either man or horse, should be not only nutritious and bland, but should be eaten in that state in which it is best calculated to undergo the digestive process. Mastication does much to prepare the food of the horse for that operation; but the evidences which are afforded by the substances voided by this animal, incontestably show that it fails most lamentably in the performance of this highly necessary work. In England where the management of stock generally, and particularly of the horse, is reduced to a matter of science, but few intelligent feeders think of giving food to that animal in an uncrushed state; nor do they confine them to grain feeding alone, and for the assigned reason that it is too *heating*. Potatoes and ruta baga form a part of the feed of studs of most English country gentlemen; by which means they keep their horses in better health; the occasional feeding with roots serving to open their bowels, cool their blood, determine the secretions to the surface, render the skin loose, and the hair silky and healty. We have said that independently of the saving which is thus effected, the other reasons are sufficient to justify a resort to practice, and we would ask are not the melioration with the animal to which we have just alluded, sufficient of itself, to make it an object worthy of every consideration? We think it is, and should be rejoiced to find that our suggestions were improved upon by American horse owners, for we honestly believe that infinite good both to the master and beast would inevitably result from it.

Farmer & Gardener.

From the Genesee Farmer.

Wheat.

The season is now so far advanced that a tolerable conjecture may be formed as to the state of the wheat crop, and the effect produced upon it by the past winter. From our limited observation, and from what we have been able to learn from various authentic sources, it appears that in what is called Western New York, which is emphatically the wheat district of the state, the wheat has suffered to an extent quite equal to what was at first apprehended. The western counties extending to Wayne and Seneca may expect a medium crop—in Wayne, Seneca and Cayuga counties there is much wheat that promises well, but as a whole, it has been a good deal thinned, and many pieces entirely destroyed—while farther east, in Onondaga, Oswego, Madison and Oneida counties, the wheat has suffered still more extensively. In the most favorable sections of Onondaga, where the crops have rarely if ever failed, but few first rate pieces are to be seen; while in the less favorable sections hundreds of acres have been totally destroyed, and have been ploughed up for spring crops.—The same remarks, but in a greater extent, are applicable to Madison and Oneida.

Wheat in our winters suffers from two causes extra warmth, and extra cold. The first is generally produced by a covering of snow to such a depth as to exclude the action of the atmosphere on the earth, take the frost from the ground, by thus producing an unnatural and premature effort at vegetatiou, causes the death of such imperfectly rooted plants as wheat and rye; but which under favorable circumstances remain with their leaves green through the winter, and are consequently ready for the first exciting impulses of vegetable life. Such plants differ materially from those in which the leaf perishes, and only the root retains its vegetative power; in wheat this power in the leaf is only suspended, it is not destroyed, and approaches to the suspended animation sometimes observed in animals, and occasionally in man. If the vital powers of the plant are called into exercise before the means of renewing the waste caused by the effort can be provided, the plant so excited must perish; and when wheat is smothered by the great body of snow, as it has been the past winter, precisely this effect is produced. Excluded from the external cold by the covering of snow, the internal heat of the earth soon banishes the frost, the root of the plant rouses from its torpor, but the leaf is in an exhausted receiver, it cannot act, the revivifying influence of the air does no reach it, and leaf and root must consequently perish. When the snow vanishes the leaf looks green, but the sun soon makes it white and dry.—The other way in which wheat is killed in the winter, is by being frozen out of the earth.—Gravelly or sandy soils rarely or never suffer in this way, as the porous earth allows the water to escape and prevents the adhesion of surface, without which the wheat plant cannot be lifted out of the ground. Almost every one has noticed the beautiful columns of frost work, which in low wet spots are formed by the freezing of the water, and gradually lift the loose surface to the height of several inches. Where the clay in the soil is in sufficient quantities, an adhesion of the particles take place; and by freezing, the surface, with the roots of wheat, rye or clover in it, is gradually lifted and drawn upwards. With a little sun this surface thaws and sinks but the lifted roots do not return to their original position in the soil. The same operation of freezing the surface and lifting of the plants is again and again repeated. until the tender fibres of the roots, completely drawn from the earth, are themselves frozen, and the plant necessarily perishes. This is the method in which wheat is generally winter-killed, and is frequently witnessed in soils where the clay predominates.

But though the past winter has destroyed much of the wheat; if what remains produces an ordinary yield, there need be no apprehensions of a deficiency of bread stuffs. There is at the present moment a vast amount of wheat in the country of last year's harvest, greater perhaps than has often been known, and farmers are in every section industriously endeavoring, by an extended culture of the coarser and spring grains, to supply any apprehended deficiency that may arise from the effect of the winter on their wheat fields. G.

Soda for Bread.

Mr Caldwell:—Having seen it stated in the Courier that the use of *Super Carbonate of Soda* was far preferable to Salaratus in making bread, I would state for the information of Housekeepers, that having seen the experiment tried, I am satisfied that if any one will make a single trial of the Soda, they will never wish to use the Salaratus. The Soda bread is lighter, more easily digested, and therefore much healthier than that made with Salaratus.—*Amesbury Mass. Cou.*

Bees.

The Vermont Farmer recommends the following method for securing bees when swarming:

Procure one or two hemlock bushes, four or five feet high, and fasten them in the ground as you do bean-poles, so as to stand firm with all their boughs on, within a rod or two of the bee-house and nearly in front of it. When they swarm your bees will almost invariably alight on these, where they can be managed without the least trouble and the whole business finished in a very few minutes. Very often by rubbing upon it a little low balm you can make the swarm attach itself to just what limb you please. We have ourselves tried this year after year with perfect success.

Sowing Turnips in among Indian corn, is recommended by one of our best practical agriculturists. Where the corn comes up and grows to maturity, the turnips will not flourish, but where it is feeble and worthless, a most profitable crop will grow. It is a fact that the soil of New England is not cultivated so close, by one half, as it might be. The above is evidence of the truth of the suggestion.—*Northampton Courier.*

Simple Cure for Rheumatism.—Boil a small pot full of potatoes, and bathe the part affected with the water in which the potatoes are boiled, as hot as can be applied immediately before getting into bed. The pain will be removed, or at least gradually alleviated by next morning. The most obstinate rheumatic pains are known to have been cured by one application of this novel and simple remedy.—*Scotsman.*

Agricultural.

Geological Survey.

It will be recollected that the Legislature of this State last winter passed an act authorizing a Geological Survey, and appropriated five thousand dollars for the purpose of carrying it into effect. Prof. CLEAVELAND, of Bowdoin College, was appointed to superintend the survey, and we regret that other engagements prevented his accepting. Probably another appointment will be made at the next meeting of the Executive Council.—The Legislature of New York, heretofore in advance of Maine in relation to works of Internal Improvement, has recently passed an act authorizing a Geological Survey of that State. The N. Y. Cultivator says that similar surveys have already been made in the States of Massachusetts, Maryland, Virginia, and we believe Tennessee. The Highland Agricultural Society of Scotland have directed their attention to like surveys, and some luminous reports have already been rendered. From one of these, Mr. Miln's, on the geology of Berwickshire, we make the following extract, showing some of the benefits to *agriculture*, which are likely to result from Geological Surveys.

"The connection between agriculture and geology being thus so close and apparent, the only remaining question is, in what way can a knowledge of geology be rendered practically useful to the farmer? A few observations may now be added on this head.

"1. The farmer, knowing, from experiments or observation, the soils which are best fitted for agricultural purposes, should ascertain what the rocks are in any particular district, and whether they are such as are likely to produce, by their disintegration, rich and abundant crops. If the rocks are entirely siliceous, he ought to add alumine and carbonate of lime in certain proportions to the soil, in order to effect a proper admixture. If, in like manner, there is too much argillaceous matter supplied by the subjacent strata, in consequence of which the soil is wet and otherwise unfavorable, then he should correct the evil by the addition of sand.

"But how little are these things attended to by farmers! The only mineral substance which they ever think of adding to their land is *lime*, and that without any attempt or desire previously to find out, whether there may not be already more than enough of calcareous matter in the soil, and whether it would not be less expensively and more effectually improved by the mixture of some other substance.

"2. The agriculturist, if he knows the *formations* in different parts of the country, with the character of which he is not otherwise acquainted, is thus enabled to select that part which is most likely to yield a fertile soil; and the same remark which applies to a person who is about to commence *farming* operations in an unknown district, applies also to the case of a person purchasing an estate. If he is desirous of having land capable of yielding luxuriant crops, he will prefer the new red sandstone district, and avoid the coal-measures. If he is in search of rich sheep pastures, he will select the trap hills and not the greywacke, far less the granitic chains. Such information may, no doubt, be of less use in a country like Great Britain, where every facility exists for the examination of the soil itself; but it is easy to see how a knowledge of the rock formations may, both to farmers and intending purchasers, be of the greatest use in unknown regions of the earth, such as Canada, America, and New South Wales, where no other means exist of discovering previously the productiveness of the land.

"3. Nothing to the farmer is so important as a knowledge of the causes of wetness and dryness in the soil, and of the means which he should adopt to correct any excess of either. Some of his crops may bear or require a drier soil than others; and if he knows the nature of the rocks which occur in different parts of his farm, he will also know those parts of it where the water will easily escape of itself through the subjacent strata, and those where he must himself supply those means of drainage which nature has denied. At the same time he is enabled to select those parts of the soil which, by their natural dryness or moisture, are the best adapted for particular crops.

"4. A knowledge of the position of the strata also enables the farmer to obtain a supply of water when he requires it, and thereby to save him much trouble and expense in searching for it. For if he makes himself acquainted with the nature, direction, and dip of the rocks, he can tell in what direction the water which filters through the soil will run, and whereabouts it will probably burst out in the form of a spring.

"It is known to Berwickshire farmers, that drains which run in a north and south direction, do not carry off from the land one-half the quantity of water, which drains running east and west carry off. One reason probably is, that as in the former case the drains cross the croppings of the strata, the water escapes between their edges; whereas the drains that run east and west are parallel with the edges of the strata. Another reason may be found in the fact, that the greater part of Berwickshire consists of undulating ridges, which run east to west;—so that the drains that are cut in that direction are necessarily longer, and collect more water than the drains which cross those ridges.

"5. To an agriculturist, and especially to landlords who are anxious to improve their estates, by building offices and walls, a knowledge of the places where good building materials may be found and quarried, is of the greatest consequence. But without some acquaintance with the nature and relative position of the rocks in a district, it is quite impossible to discover the particular spot where stone can be found, and to what depth it must be bored for.

"These are a few of the most obvious advantages which would result to agriculturists, if their art were aided by a knowledge of geology. Into this subject, however, the author forbears to enter at great length; for he finds that his paper has already exceeded all reasonable limits. But enough has been said, it is hoped, in the brief though imperfect sketch which has been given, to show the great expediency of promoting that union between the sciences of Geology and Agriculture, which it is the patriotic object of the Highland and Agricultural Society of Scotland to effect."

From the New York Cultivator.

Good System of Farming----Benefit of Clay to Cattle and Sheep.

Oxford, Chenango, April 22, 1836.

DEAR SIR—I have with a few exceptions, pursued the alternate system of husbandry, always applying all the manure in its unfermented state to the first crop which was a hoed or corn crop, which, when glazed, was cut up and removed, and the ground prepared by ploughing and harrowing for wheat, using the roller, and seeding with timothy if the field was intended for meadow, never taking more than two hoed crops, and one culmiferous, from the same field, and manuring generously for each hoed crop, expressly with a view to increase the fertility of the soil to such a degree, that I should not only receive in return an increased quantity of corn and wheat, but also of grass, of which I have mowed all of three tons per acre, on upland meadow. My method of making hay is, (the weather being favorable,) never to spread clover or timothy, but to make them in the swath and cock, which I am perfectly satisfied is not only the most economical, but also makes the hay, especially clover, worth much more than when spread to the full influence of the summer sun.

This county being by nature a grazing district, our farming operations tend to the growing of cattle and sheep, and to the dairy. In the winter of 1819, the hoof-ail, as this disorder is commonly called amongst farmers, prevailed to an alarming extent in this town; some farmers lost more than one-half of their cattle, attributing the effect to different causes. I had at this time only nineteen head of cattle on my farm, which were kept confined to the barn-yard, and only out of it when going to and coming from water. They were watered at a trough standing near an old log house; and as the farmers attributed the disorder to their cattle being fed with June or spear grass hay, the ends of which were black with ergot, which was the case with mine, I therefore, the more closely observed the habits of the animal subject to such a disorder, and observed that they would very often, after they had drank, turn to the old log house and endeavor to eat the clay with which the spaces between the logs were filled; that is, when the ground was covered with snow. And as we all know that they are entirely governed by instinct, and seldom if ever, eat that which is not beneficial for them to eat; therefore, when I saw my cattle endeavor to eat the clay from between logs of the old house, I determined to try the experiment, whether they would take it from my hand, when in their yard; accordingly I took a peck measure and filled it with clay, and then offered it to them in pieces of a proper size, and found that they ate it greedily. They were afterwards fed with clay twice or three times a week, until the snow disappeared, and never were cattle healthier or in better condition when the spring opened.

Since then, my horses, cattle, calves and sheep, when the snow has prevented them from obtaining earth or clay for themselves, have been supplied with it as often as three times a week, the sheep, and calves from their trough, and horses from the manger. I have fed it to calves in the spring and summer, when they refused to suck, or drink milk from the pail; that is, after they had learned to drink, and it has never failed in restoring to them their appetite, correcting all acidities of the stomach, as magnesia does in children, and stopping all scourings. And as to calves I never have lost one in winter, and of sheep not two in a hundred since I commenced feeding clay to them, as I have above stated. Out of an hundred and forty, which I have wintered the past winter, I have not lost one, and the most of them are good mutton.

I will notice one more instance of its effect upon sheep. My neighbor, Dr. Benjamin Butler, one of our most extensive wool growers, and best practical farmers, had a year ago this winter, a number of his sheep taken with scours, and before he was informed of it some of them had died; he requested his superintendent to have some clay dug up and thawed, and then placed upon boards under their sheds; it was done, and Mr. Butler did not loose another sheep.

I am perfectly satisfied that it is necessary that cattle and horses should have clay given to them in winter, when the fields are covered with snow, as it is that they should have salt in summer, and as to sheep and calves I would rather that mine should do without salt than without clay.

And do we not frequently hear farmers observe, "this is a hard winter for sheep;" ask the question why, and they answer, because, they cannot come to the ground, or that sheep want to come to the ground; but it does appear not to have occurred to them, that when they cannot, then it were their duty to bring ground to their sheep.

The severity of the past winter, and the destruction of almost entire flocks of sheep, and numberless calves, even amongst those who had a plentiful supply of fodder, may possibly induce some during another winter, to provide their cattle, horses and sheep with what the animal's most unerring instinct points out to him their nature and constitution require. For the general management of my sheep in other respects, I refer you to the 1st volume of the American Farmer, pages 332 and 342, under the head of Five Minutes Reflection on Sheep, which it might be well to republish in the Cultivator.

I have endeavored for years, by persuasion and entreaty, to prevail upon most of, if not all, the farmers of my acquaintance, to make use of clay in winter for their cattle and sheep; but alas, such is the inveteracy of habit, that I found my advice almost unvariably unheeded; and was it not, perhaps, because daddy never gave any clay to his cattle, as he was a perfect master of the art of agriculture, consequently there could not possibly be any benefit resulting from the use of it?

Yours truly,
G. VANDERLYN.

Instinct of Plants.—Dr. Hancock says, if a vessel of water is placed within six inches of a cucumber vine, that in 24 hours time, will alter the direction of its branches, and not stop till it comes in contact with the water. And if a pole is placed at a considerable distance from an unsupported vine, the branches of which are proceeding in a contrary direction from that towards

the pole, the vine will in a short time alter its course and not stop till it clings around the pole. But the same vine will carefully avoid attaching itself to low vegetables nearer to it, as the cabbage &c. Dr. Darwin gives several instances of the instinct of plants.

Extract of a Letter from a Gentleman in Paris.

Cultivation of the Sugar Beet.

This plant requires a light ground that has some depth. Those who cultivate it regularly, give one ploughing before winter, and another in February or in the course of March: it is then harrowed to make it as smooth as possible. It should not be sown till the frost is no longer to be feared—it may be sown according to circumstances from the end of March to the end of May. It is sown either by scattering like wheat, or in furrows, regularly distanced, say 9 inches apart. The first mode (like wheat) is much quicker—the second more profitable. It saves one good half of the seed which is used for the first mode. The seed thus sowed, and covered by something like an inch of ground, soon makes its appearance. When the young sprouts are four or five inches from the ground it is proper to thin them, that is to prick out the excess of the plant which may injure the growth of those which you wish to remain, and care must be had to surpress such plants as are less healthy and vigorous, and preserve those that are more so.

When the plant has been thus thinned, or while you are thinning it, it should be weeded, with a weeding hook or a hoe—this is done here to advantage, by a weeder drawn by a horse. This weeding operation must be repeated two or three times while the plant remains in the ground to prevent the wild plants from injuring the growth of the beet and choaking it.

When the seed has been thrown on the ground in the common way, like wheat, it often happens that several parts have received no seed; in this case, the best of the plants that have been taken from those places which had too many are to be picked and placed where they are wanted; but to have them succeed, care should be taken that the root stand upright in the hole made to receive it.—If the weather continue long dry, it would be well to water it. During the vegetation of beets, care should be taken to prevent the leaves being taken off, the growth of the plant would be injured by it, and the loss of the root would be greater than the profit that would accrue from the leaves being taken to feed the cattle, of which cows and other animals are quite greedy.

The beets ought always to be gathered before the frost or frost-time has come, to avoid the danger of losing the crop. In every part of France that operation takes place in October.

If it were a possible thing to extract the juice of a crop of beets as soon as they are out of the ground, the produce would be much greater than when they or a great part of them, are kept for several months unworked. But the sugar manufacturer is always forced to keep for several months, a great part which has not been submitted to the operation. It is necessary, therefore, to place them in some safe place where they may be found when wanted, free from rot and fermentation, that is to say, before the plant has suffered either vegetation or any internal movement.

Two conditions are indispensable for the preservation of beets: first that they may be kept in a place sufficiently dry to prevent rotting without being hot enough to promote vegetation or fermentation—second, that they be completely sheltered from frost. Whatever part is touched by it, is lost for the fabrication of sugar.

An arpent of land, that is to say, 1344 square fathoms of six feet (French) square produces 20,000 pounds weight of the root.

EXTRACT *of a letter, from Gideon B. Smith, Esq., to the Editor of the Baltimore Farmer.*

"SIR—Having seen many statements and suggestions in the public prints, that the *Chinese Mulberry, Morus Multicaulis*, was not as hardy as the *White Mulberry*, that it would not bear the extreme cold of our winters, (after speaking of the time and manner of obtaining his trees,) he says—from that time to this, I have continued to urge upon all, the propriety of cultivating this in preference to the white mulberry—Its advantages are—it is as hardy as the white, *one pound* of its leaves contain as much nutritive matter as a *pound and a half* of the white—the silk made from it, is of a finer texture and more lustrous—its leaves are so large, that a pound can be gathered at half the expense and trouble, that a pound of white mulberry leaves require—it can be cultivated with infinitely more despatch than any other kind—and I do not hesitate to say, that within *ten years*, no other mulberry will be cultivated for feeding silk worms, *simply* because those who feed silk worms upon white mulberry leaves, will not be enabed to compete with those who feed on Morus Multicaulis, and they will be either compelled to abandon the silk business or adopt the Multicaulis for feeding. I have cultivated it for seven years—during the whole time, I have had the white mulberry of various varieties—and have observed they were all equally hardy—none more so than the *Multicaulis*. I find, Sir, I am in no way interested now in the business of raising Mulberry trees or silk, so that I can be influenced by no mercenary considerations in giving my opinion as above, and therefore the more dependence may be placed on these suggestions."

Sweet Apples.

We have frequent inquiries, as nursery men, for trees of sweet apples, to cultivate for hogs and other farm stock, as though none but *sweet* apples were fit for this purpose. This opinion originates from a misapprehension of the qualities of the apple. In the first place, the nutritive property of the apple consists principally in the saccharine matter which its contains. This is determined by the specific gravity of its juice—the *heavier* this, the more saccharine matter it contains. Now the heaviest juice is found in acid as well as in sweet apples; hence sour apples are as nutritive as sweet apples. The acid is superadded to the sweet. In the second place, sour apples are as grateful to the human stomach, and so they are to the stomachs of our farm stock, as sweet apples are, and a mixture is at least desirable. Sweet apples alone soon cloy the stomach. A friend related to us, a few days ago, that he last year turned his hogs into his orchard, to eat the falling fruit; that the orchard being large, the hogs were able to consume only a part of the apples; that he several times went into the orchard to ascertain which they preferred, the sweet or sour; that he uniformly found, that they selected from both, and that they rejected as many of the sweet as of the sour. Hence sour apples are as nutritious, and as palatable, to man and beast, as sweet apples, and ought to be as extensively cultivated.—*Cultivator.*

From the New York Cultivator.

Improved plan for setting gate & fence posts.

J. BUEL, Esq.—SIR—Being desirous of giving publicity to any facts that may be of use to the community, I am induced to communicate the result of some experiments made with the above mentioned objects in view.

Something greatly desirable in setting gate posts is, to have them fixed in the ground with the greatest solidity and firmness, and at the same time have the part beneath the surface preserved from decay.—This end may be obtained in this manner: The hole for receiving the post is dug of a sufficient width to allow a space all round the post of from eight to twelve inches, and of a depth of from two to three feet. The post, which should be of hard and well seasoned wood, and of a size that will not render it liable to bending, is placed in the hole, and supported in an upright position and the hole filled up with cobble stones, the largest of which would pass through a ring of five inches diameter. A thin mortar, or grout, is then formed of two parts sand and one part water-lime, and being of a consistency to run freely, is poured on to the stones and entirely fills up the interstices between the stones, and a few days firmly fixes the stones to each other and to the post, and the whole becomes as one solid piece of stone of the required shape to surround the post, without leaving space for the admission of water. This operation is the same with that in making cisterns of a certain kind recently invented and patented by a citizen of this state.

It will be observed that this manner of setting post for farm gates dispenses with resorting to anchors and braces to give the required firmness. For setting fence posts this plan will perhaps be advisable only when of the best seasoned cedar, some of which, of the red species, are known to the undersigned to exist in a sound state at this time, that were taken from the stump in the year 1745.

As a cheap and valuable substitute for paint for outhouses, the same article mentioned above has been used to a considerable extent in this vicinity, and with the most decided success. The ingredients are the most simple and easily procured, though one is of a nature that would not at first be considered as suitable for uses of this kind. To give greater adhesiveness to the cement, or water-lime, when it is to dry in the open air, *milk* that has had the greater part of the cream taken from it has been used. This and the cement are used instead of oil and white lead, or other paint. When a different color from the natural, (a dusky white) is desired, a small proportion of common paint is added to give the color. One peck of cement, which cost one shilling, and five pounds Spanish brown, costing about four times that amount, will form a paint, and of a very good color for an ordinary sized barn. This is for one coat, and for two about twice the quantities will be necessary. It forms a durable paint and effectually preserves the boards from decay. Cement in the vicinity of Albany costs about two dollars per barrel. The nearest manufactory is that of Messrs. J. Van Eps & Co., Amsterdam, whose cement is of the lightest color, and therefore best fitted for paint.

Chimnies when laid up wholly with quick-lime are subject to having the top bricks become loose and fall off by the crumbling of the mortar. This difficulty is avoided by the use of equal parts of quick-lime and cement. Mortar of the same kind may be used to advantage in plastering walls, or for a second coat after the first of quick-lime has been roughened, when it will make an excellent hard finish. H. VAN EPS.

Value of Manure.

The best criterion of the intrinsic value of manure, is the price it bears in the best cultivated agricultural districts. We consider Flanders of this description. Manure there is an article of commerce; and the towns and villages contribute by the quantities of it they furnish to fertilize the country. We quote from Radcliff, the prices which the various manures bear in Flanders, to show their intrinsic worth in husbandry, and to stimulate our farmers to become provident of these means of fertility and profit.

Farm-yard manure, per load of 1,300 lbs.,	$0 94
Dung of sheep, pidgeons and poultry, do do	1 06
Sweepings of streets, &c. do do	0 66
Ashes, peat and wood mixed, do do	1 62 1-2
Privy manure and urine, do do	1 42
Lime, do do	2 28

Money.

"Put money in thy purse."—SHAKS.

We "take our pen in hand," as our good old grandfathers used to say in writing to their sweethearts, to indite a short chapter on money. It is a fruitful subject; inasmuch as it is the governing principle (if we may be allowed the expression) of mankind, and the axis of human ambition. Money is a good thing—a bad thing—a kind servant—a bad master—a thief in the temple of Virtue—a ministering spirit to the needy—a villain in disguise—and, withal, a sad rake. What opens the fair arms of the blushing girl to the embraces of the old, the infirm and ugly? Money. What builds up the fool in the opinion of the world? Money. What causes old ladies to look kindly on the advances of a young man to a blooming daughter? Money. What brings complementary remarks from the old, and humble acknowledgements from the young? Money. What causes men to struggle for office? Money. What is the criterion of right and wrong? Money. What is the cause of the wrangling, struggling, cheating, browbeating, shuffling, and bowing so prevalent among mankind? Money. What in fact, is the great standard of human affection? Money. What makes the Printer struggle in the mire of politics? Money. What leads the Editor to inform the public of these facts? Money. What do we require at the hands of our readers? Money. ☞ Do you take, Sir?—You are the very man we desire to hear from.—*Vermont Patriot.*

Summary.

FRESH TROUBLES.

From the Washington Correspondent of the N. Y. Courier and Enquirer.

June 18th, 1836.

Our Indian disturbances are far from being settled.—The last letters received at Washington state that they are in squads all over the country, and white people can neither pass or repass unless at the most imminent hazard of their lives. Besides, these dangers are daily thickening upon us. Already it has become indispensable to order forthwith 2500 men to Athens, (Tennessee) of which Gen. Wood is to take command, and leaves Washington on Monday for that purpose, on account of suspicious movements on the part of the Cherokees.

INDEPENDENCE OF TEXAS.

In the Senate, on Saturday, Mr Clay, from the committee on foreign relations, to which were referred sundry memorials, praying Congress to recognize the Independence of Texas, made a report, which he read to the Senate, from his seat. The report concludes with a resolution that the independence of Texas ought to be acknowledged, whenever satisfactory information shall have been received that it has in operation a government capable of sustaining itself, and of discharging its obligations towards other governments.

Mr Clay in his remarks on the report stated, that it had the unanimous assent of the committee, and he moved that it be made the special order of the day for Thursday, which was agreed to.

The correspondent of the N. Y. Courier and Enquirer gives the following as the substance of Mr Clay's report.

"The Report states the general principles which have governed the United States, in acknowledging the independence of foreign powers; that the U. States have taken no part in the contest between Texas and Mexico. That they have on the contrary avowed their intention to adopt a line of strict neutrality towards the belligerents. That if citizens of the U. States have taken part in the contest, it has been without the authority of their government. That the war has been gallantly waged by the Texians: and that the independence of the Country may be considered achieved by the overthrow and capture of Santa Anna.

It adverts to the population of Texas, estimated at about sixty or seventy thousand, the recent formation of the government, &c. It intimates that it would be, perhaps, better that Mexico should precede the U. States in acknowledging the Independence of Texas; but if the war should be protracted, or should there be an unreasonable delay, the United States ought not to wait the action of Mexico. It states the modes in which a recognition may be effected. That regularly the Executive ought to take the initative, but has not done it. That, considering that the new government has been only established about 3 months, there has been no tardiness on the part of the executive; and that it is but reasonable to wait a short time to see what will be the operation of the new government, and whether it will afford, those guarantees which foreign powers have a right to expect. Finally it closes with the following resolution:

Resolved, That the independence of Texas ought to be acknowledged by the United States, whenever satisfactory information shall be received that it has in successful operation a civil government capable of performing the duties and fulfilling the obligations of an independent power.

From Texas.—The Alexandria Gazette of June 18th, says a gentleman from Texas states that the Texan army, 1000 strong, under Gen. Rusk and Felix Austin, had crossed the Colorado, and were, on the 16th of May, in rapid pursuit of the Mexicans, who were precipitately retreating.

The above is confirmed by a gentleman at New York, direct from Natchez, who saw and conversed with Judge Quitman, who had just arrived at the latter place from Texas. Judge Q. stated that the Mexicans were retreating with great precipitation and confusion in all directions, as much from Goliad and its vicinity on the sea coast, as on the part of General Filisola, who, instead of making a stand at San Antonia, has passed that fortress on his way towards the Roi Grande. The account of the surrender of 1200 Mexicans under General Wool, is also confirmed.

Interesting from the Cape de Verd Islands.—We have received, via London, accounts from the Cape de Verds, which announce that a conspiracy among the slaves of St. Jago had been discovered, by one of those implicated to the governor, who, at nine at night had the military put in motion. When they arrived at the place of rendezvous, they found two hundred slaves, mostly mounted. An encounter took place, the guns of the castle opened upon them, and they fled, leaving some killed and many prisoners. Among the latter were two chiefs, who were tried, found guilty, and shot. Many were flogged, receiving 1000 lashes, and most of them died! The plan confesssd on the trial, was to rush into the town of Porto Praya at midnight, to seize the arms of the military, and if the black soldiers would not join, to kill them, and then commence the work of destruction, take all the money they could find, and embark for Africa. Much discontent had for a long time prevailed, from an idea that when the Portuguese government passed a law prohibiting slave trading, the slaves were emancipated, and that this was withheld by the governor. The immediate cause of the rising was the disappointment felt that the arrival of the new governor had not been followed by immediate emancipation. The vicinity of the Cape de Verds was much infested with pirate vessels.

Small Pox in Hollis.—We are gratified in being able to announce favorable intelligence relative to the small Pox in Hollis. No new case has occurred for the last fortnight or more, and it was confidently hoped and believed that no additional cases would occur. There have been in all *thirty* cases of the disease, of which eight have proved fatal—the others have recovered.—*Saco Democrat.*

A shocking case of poison occurred at Le Roy, N. Y. a few days since, in which the family of John Herring consisting of himself, wife, father, mother, 6 children, and a hired man, came near losing their lives. The eldest son had died. Upon inspecting the flour in the barrel, a quantity of *white lead* was found intermixed, supposed to have been put there by the younger children, a quantity having been left in the house after painting.

The instrumental survey of the *Belfast and Quebec Rail Road* was commenced the 13th inst. under the direction and superintendenc of Col. S. H. Long, of the U. S. Topographical Engineers. But one party is now in the field, although Col. L. has collected the elements principally of a second party, which will probably be organized on the arrival of their instuments now on board of the Boston Packet on her way to Belfast. It is understood that one of the surveying parties, after arriving at the summit level, between Belfast and the Kenebec, will proceed to survey the nothern extremity of the route at the Province Line. *Belfast Journal.*

A passage was lately made by the packet ship Independence from New-York to Liverpool in 14 days and 5 hours—the shortest ever made by 24 hours.

The perpetrators of the Argyle murder, were arraigned at the Supreme Court at Bangor last week, on a bill found by the Grand Jury for manslaughter, plead guilty, and were sentenced to three years imprisonment in the State Prison.

At Mannsville, N. Y. a dwelling-house was burnt May 21st, with five children in it.

Washing Machines.—Since 1830, ninety-two patents have been granted for different washing machines! We ought to be as tidy a people as we are ingenious.

The destruction of the fruit trees has been very great in the western part of Massachusetts during the past spring. Peach and young mulberry trees have been almost entirely destroyed.

Rich Skeletons.—In the old Peruvian mines, skeletons of Indians are said to have been found, covered and intertwined with fibres of silver and the inward parts filled with lumps of the same metal. The original owners of these dry bones were supposed to have perished hundreds of years before, and as their flesh decayed, silver had grown around them, till, when found, they looked like silver corpses. Some men, possibly, would desire nothing better than such a transformation; provided it might take place while they were alive. Undoubtedly, it would make valuable men of them.—*American Magazine.*

The steam boat *John Walker* was blown up near Wilmington, N. C. June 10th. The captain, pilot, and several others were killed instantly.

☞ The 4th of July has been fixed upon by both branches of Congress, as the day of adjournment.

Beat this who Can.—A Pawtucket girl, not ten years of age, lately planted two acres of land with potatoes, in one day.—What a wife for a farmer!—*Woonsocket Patriot.*

What a *farmer* for a wife, we should say.—*Dedham Pat.*

A fellow going on board the ship Corvo at Boston, to steal coffee, fell down the hold and fractured his skull.

Another Grand project,—Hints are now thrown out in the Michigan papers about making a steamboat or ship canal of *fifty miles*, to unite the waters of the Sagana river which empties into Lake Erie, with those of the Grand which empties into Michigan, saving thus three hundred miles to those going from Buffalo to Chicago, in Lake Michigan, as well as a dangerous Lake navigation.

500 laborers, and 900 carpenters, joiners and mechanics are advertised as wanted at Havre Michigan territory.

James B. Thornton, Esq. of New Hampshire, late second Comptroller of the Treasury, has been appointed Charge de Affaires to Peru, in South America.

The Grand Jury of Frederick County, in Maryland have presented the State as an *insurmountable nuisance.*

The editor of the "Southern Agriculturist," by some improved method of culture, produced last year, forty-eight bushels of strawberries, on a single half-acre, the proceeds of which amounted to three hundred and sixty dollars.

A decision of the school committee of Boston, the mayor presiding, sustains a teacher in forbidding his female pupils to attend school with their hair in papers.

Suicide.—Mr. Thomas Allen, tobacconist, committed suicide 23d ult., by throwing himself from Charles River Bridge. His body was soon recovered, but all attempts to resuscitate him proved ineffectual.—*Boston Atlas.*

Marriages.

In Bath, Mr Henry A. Fairfield, of Andover, Mass. to Miss Margaret S. Heath, of Bath.

At Columbus, Ohio, Mr. David Shilling to Miss Mary Wait.

In these hard times, our creditors will say,
To wait with us they are no longer willing;
But here's a tender-hearted lady gay,
Who, by her *Wait*-ing, got an honest *Shilling*.

A veteran gone!—In Georgia, by John McGehee Esq. Mr. David Hodge, aged *one hundred and two years and two months*, to Miss Elizabeth Raily, aged forty years, both of Columbia county, Georgia. Mr. H. was at Braddock's defeat, & served throughout the whole period of the revolutionary war.

Deaths.

In Brunswick, Mr Josiah Clark, aged 75. Mr John Grows, Jr. aged 18.

In Hollis, of small pox, Mr Jabez Lane.

In Bangor, Mrs. Sophia Godfrey, aged 50.

In Augusta, a child of Mr Henry Winslow aged 9 months.

Prices of Country Produce in Boston.
From the New England Farmer.

		FROM	TO
Apples, Russetts and Baldwins	barrel	1 50	2 25
Beans, white,	bushel	1 87	2 25
Beef, mess,	barrel	11 50	12 00
Cargo, No. 1.	"	9 50	11 00
prime,	"	7 00	7 75
Beeswax, (American)	pound	26	28
Butter, store, No. 1.	"	20	25
Cheese, new milk,	"	10	12
Feathers, northern, geese,	"	54	60
southern, geese,	"	54	60
Flax, American,	"	9	10
Fish, Cod,	quintal	3 00	3 15
Flour, Genesee, cash	barrel	7 00	7 25
Baltimore, Howard-st.	"	7 00	7 12
Baltimore, wharf,	"	6 87	7 12
Alexandria,	"	7 00	
Grain, Corn, northern yellow,	bushel	92	94
southern flat do.	"	85	87
white	"	78	80
Rye, northern,	"	95	98
Barley,	"	90	1 00
Oats, northern, (prime)	"	55	56
Hay, best Eng.pr. ton of 2000lbs		25 00	30 00
eastern screwed,	"	20 00	24 00
hard pressed,	"	21 00	25 00
Honey,	gallon		
Hops, 1st quality	pound	13	14
2d quality	"	11	13
Lard, Boston, 1st sort,	"	16	16
southern, 1st sort,	"	14	15
Leather, slaughter, sole	"	18	20
do. upper,	"	22	24
dry hide, sole,	"	19	21
do. upper,	"	18	20
Philadelphia, sole,	"	27	29
Baltimore, sole,	"	25	27
Lime, best sort,	cask	1 15	1 18
Plaster Paris, pr ton of 2200 lbs		2 50	2 75
Pork, Mass. inspect. extra clear	barrel	25 50	26 50
Navy, mess,	"		
bone, middling, scarce,	"		
Seeds, Herd's Grass,	bushel	2 75	3 00
Red Top,	"	40	44
Red Clover, northern,	pound	11	12
Silk Cocoons, (American)	bushel	3 00	
Tallow, tried,	cwt.	9 00	10 00
Wool, prime, or Saxony fleeces,	pound	70	75
Am. full blood, washed,	"	60	70
do. 3-4ths do.	"	60	65
do. 1-2 do.	"	50	58
do. 1-4 and common	"	45	55
Native washed	"	50	55
Northern pulled. Pulled superfine,	"	60	65
1st Lambs,	"	55	60
2d do.	"	45	48
3d do.	"	30	35
1st Spinning,	"	50	55

Southern pulled wool is generally 5 cts. less per lb.

PROVISION MARKET.
RETAIL PRICES.

Hams, northern,	pound	14	16
southern and western,	"	13	13
Pork, whole hogs,	"	10	
Poultry,	"	12	15
Butter, (tub)	"	20	25
lump	"	22	27
Eggs,	dozen	15	18
Potatoes,	bushel	45	50
Cider,	barrel	2 50	2 75

BRIGHTON MARKET.—MONDAY, June 21.
Reported for the Boston Advertiser.

PRICES. *Beef Cattle*—Higher prices were obtained for a like quality, and better Cattle were at market than any we noticed last week. We quote a few extra and very fine at 8 25 a 8 50; 1st quality 7 50 a 8; second quality 6 75 a 7 25; third quality 6 a 6 50.

Working Oxen—We were not informed the price of any sale.

Cows and Calves—Sales at $15, 19, 23, 27 50, 30 and 35.

Sheep and Lambs—Lots were sold at 2 25, 2 50, 2 67, 2 75 and $3.

Swine—Several lots large Hogs, more than half Barrows, sold at 6, 6 1-4, and 6 1-2; selected at 6 1-2 and 7 1-2. At retail, 7 and 7 1-2; small Shoats 8 and 9.

Colt Impounded.

Committed to my custody as Poundkeeper of Leeds, by Ebenezer Libby, a bay mare Colt, supposed to be three years old, with black mane and tail. The colt was taken up in his inclosure. The owner is hereby requested to pay the fees that are legally and justly demandable and take the Colt away. LEVITT LOTHROP,
Pound Keeper of Leeds.

KENNEBEC, ss.—At a Court of Probate holden at AUGUSTA, *within and for the County of Kennebec, on the last Monday of June, A. D.* 1836.

NANCY SPEAR, of Wayne, widow of WILLIAM B. SPEAR, late of Wayne, in said county, deceased, having presented her petition for allowance out of the personal property of said deceased.

Ordered, That the said NANCY give notice to all persons interested by causing a copy of the order to be published two weeks successively in the Maine Farmer printed at Winthrop, that they may appear at a Probate Court to be held at Monmouth in said county, on the second monday of July next at 10 of the clock in the forenoon, and show cause, if any they have, why the same should not be allowed. *H. W. FULLER, Judge.*

Attest, WM. S. JOHNSON, *Register Pro tem.*

A true copy.

Attest: WM. S. JOHNSON, *Register Pro tem.*

NOTICE is hereby given, that the subscriber has been duly appointed Administrator of all and singular the goods and estate which were of PETER HUNTON, late of Readfield, in the County of Kennebec, deceased, intestate, and has undertaken that trust by giving bond as the law directs:—All persons, therefore, having demands against the estate of said deceased are desired to exhibit the same for settlement; and all indebted to said estate are requested to make immediate payment to
WASHINGTON HUNTON, *Administrator.*
Readfield, May 16, 1836.

Notice.

At a legal meeting of the inhabitants of the town of Winthrop, holden on the 2d day of May, 1836, *Voted*, That the subscribers be a Committee to invite a loan to the town not exceeding *Three Thousand Dollars*, the interest to be paid yearly and one sixth part of the principal, for the purpose of purchasing a farm for the support of the poor. Any information on the subject to us or either of us will be laid before the town.

ELIJAH WOOD,
NATHAN HOWARD,
STEPHEN SEWALL.

Winthrop, June 4, 1836. tf.

KENNEBEC &B OSTON U. STATES MAIL STEAM PACKET LINE.

The Steam Packet NEW ENGLAND,

NATHANIEL KIMBALL, Master,

Will leave Gardiner every Monday and Friday at 3 o'clock P. M., and Bath at 6 o'clock P. M.

Leave Lewis' Wharf, Boston, for Bath and Gardiner, every Wednesday and Saturday at 7 o'clock P. M.

Carriages will be in readiness to take passengers to and from Hallowell, Augusta and Waterville, on the arrival of the boat, and on the days of her sailing.

EARE.

From Gardiner to Boston $4,00 } and
" Bath to " 3,50 } found.

☞ The Steam boat TICONIC will run to Waterville, in connection with the New England, when the state of the river will permit.

☞ The NEW ENGLAND is 2 1-2 years old—173 feet long—307 tons burthen, and the fastest boat that ever run North of Cape Cod.

AGENTS.

Messrs. T. G. JEWETT, *Gardiner,*
J. BEALS, *Bath,*
M. W. M. GREEN, *Boston.*

Gardiner, June, 1836.

Dey of Algiers,------Highlander,
AND
Young Highlander.

Three as *celebrated (Premium)* Horses as can be found in New England, will be kept the present season at the following places, viz:

DEY OF ALGIERS—at the stable of J. G. W. Coolidge in Winthrop, Monday, Tuesday and Wednesday; and at the stable of Barker & Hobbs, Augusta, Thursday, Friday and Saturday.

HIGHLANDER—at the stable of P. T. Farrington, Main Street, Portland, Monday, Tuesday and Wednesday; and at the stable of J. Marston, Falmouth, Thursday, Friday and Saturday.

YOUNG HIGHLANDER—at the stable of J. Buxton, Wallnut Hill, North Yarmouth—Monday, Tuesday and Wednesday; and at the stable of J. M. Thompson, New Gloucester upper corner, Thursday, Friday and Saturday.

For Terms, Pedigree, performance, &c. see hand bills and certificates at their stand.

June 7, 1836.

Greenleaf's Patent Cheese Press.

This Press is a very simple, cheap and efficient contrivance. Its principal advantage is, that its power is progressive—being sufficiently light at first, and increasing as the curd, by becoming more compact, presents a greater resistance. In this respect it is believed to be superior to every other Press now inuse. It has been introduced into several of the States, and has everywhere received the approbation of judicious manufacturers of cheese.

Persons wishing to purchase exclusive rights for Counties or towns will please apply to the subscriber, who will give immediate and profitable employment to a number of active trustworthy agents.

MOSES MERRILL,
Joint Proprietor and General Agent.
Andover, Maine, March 10, 1836. 6m7

Notice,

Is hereby given, that the Copartnership heretofore existing between the subscribers is this day dissolved by mutual consent. All persons indebted to them on the books of the firm are hereby requested to make immediate payment to EZRA WHITMAN, Jr.—who is hereby authorzed to settle the same: and all persons having claims against said firm are desired to present the same to said Whitman for settlement.

EZRA WHITMAN, Jr.,
AMASA W. HALL.

June 28, 1836.

Stump Machine.

WE, THE UNDERSIGNED, feel highly gratified in being able to recommend to the public, a useful and newly invented machine for pulling stumps, and raising rocks from the ground, patented by Leonard Norcross of Dixfield. The machine was in operation near this village when we saw it, and we give it as our opinions, that it is the cheapest, safest and most efficient method of performing such operations, yet discovered. The machine is very simple and cheap, and requires only the power of a horse to pull stumps.

J. B. MARROW,
HENRY FARWELL,
CH'S T. CHASE,
CH'S L. EUSTIS.

Dixfield, Jan. 2, 1836.

The above machine, or rights for farms, towns or Counties may be had at Dixfield, of *George* and *Enos Dillingham*, or of the subscriber.

LEONARD NORCROSS.

Ploughs.

A prime assortment on hand. Also a good one horse WAGON for sale by
HORACE GOULD.

☞ He having obtained Mr. FOGG to work with him will be prepared to attend punctually to *Horse Shoeing*. The other various branches of Blacksmith work done up *right* at *short* notice. He flatters himself that by faithful attention to business he will be able to give perfect satisfaction to those who favor him with their custom.

Winthrop, May 19, 1836.

Poetry.

THE UNWEDDED ONE.---By John Francis.

Its very pleasant, certainly,
To laugh, and smile, and talk;
And I must say, by night or day,
I love a lonely walk;
And flirting, oh! I love to flirt;
And dancing's very pleasant:
And how I dote on singing, too,
When but *the loved* is present!
One looks so very plaintively,
While warbling forth "We met;"
But what, alas! oh! what's the use?
I am not married yet!

What is the aim of all our lives?
A settlement and marriage:
Some people think they can't, but *I*
Would do without a carriage.
Oh, Hymen! god of endless joy;
Oh, Hymen! god of bliss!
It's really very, very hard,
That I am still a-"miss."
My heart is filled with bitter sighs,
My gown with tears is wet:
In vain I sigh—In vain I cry;
I am not married yet!

And why not? shame upon the age,
Poor! avaricious! mean!
I would not wed for paltry gold;
No! not to be a queen.
Yet ye "creation's lords" look down
On us—because we're poor;
And coldly pass the landless by;
It's not my fault, I'm sure!
Cold hearted are ye all—a base
And mercenary set:
But flatter not yourselves, for I—
I will be married yet!

Miscellany.

Considerations for Young Men.

LETTER XXVIII.

You are, I would hope, convinced, that instead of goodness or purity, there is in your heart and conduct, "only evil, and that continually." You at least discern the sentence of condemnation, which a violated law pronounces upon you. Do you feel the force of that sentence in your conscience? Do you fear the penalty of that law in your destiny? Are you, in one word, ready to inquire with the conscience-smitten jailor, "What must I do to be saved?"

This is an important question. It is an inquiry at once pertinent and pressing. It is one which you must make, sooner or later. If you defer it now, you will institute it in your dying hour. Beyond that point, it will be silenced forever. "It is appointed unto men once to die, but after this the judgement." "There is no work, nor device, nor knowledge in the grave, whither thou goest."

I will suppose you sufficiently convinced of your sin and danger to extort the question now. I will assume that what you have read, has opened you eyes upon the actual existence of sin in your heart and conduct. I will consider you in the attitude of an inquirer. Such being the state of your feelings, it gives me pleasure to follow up the closing remarks of the last letter, by urging upon you, more at length, the acceptance of Him "who came into the world to save sinners."

The plan of salvation is simple, and the cardinal points of the gospel are few. A man who is disposed to cavil, can find materials enough in the Bible for the gratification of his propensity. Many persons are in the habit of overlooking points which are clear and obvious, and of raising objections to those which they consider as hard and mysterious. They seek an apology for sin and impenitence, in the abstruseness of certain doctrines, while they are obliged to pass by unheeded many a page, which plainly teaches their obligations in terms the most perspicuous and impressive. But the sincere inquirer after truth will not be so disturbed with difficulties. If you are really convinced that you are a sinner, and in need of salvation; if you feel that you have violated God's law, and that you must be pardoned or punished; if you come to ask with a trembling, broken heart, for the way of deliverance; it will be as easy for you to hear, as for me to speak. It becomes us, however, to speak on this point 'according to the oracles of God.'

The sacred record, in alluding to the Lord Jesus Christ, declares "Neither is there salvation in any other, for there is none other name, under heaven, given among men, whereby we must be saved." Now suppose that, overlooking this direction, I should tell you, that you need not give way to anxiety and distress; that you had led a decent moral life, and that although you had committed some sins, yet if you would endeavor to do better for the future, all would be well enough with you at last Suppose I should endeavor to calm your anxiety, and remove your fears by such advice, what would you think of it? If you were really convinced of sin by the Holy Spirit, it might produce no fatal effect. You might still feel the pressure of guilt, and go to some better qualified instructor to learn the way of life and salvation. Were you to place your confidence in counsel so acceptable to the sinful heart, and permit it to govern your course of life, it would ruin you forever.

The awakened conscience, in frequent, and perhaps in most instances, resorts to external efforts, or what is termed good works, as a substitute for contrition and submission. This course is the result of pride, not of humility. It is to confide in self-righteousness, and not in the righteousness of Christ. He who wraps himself in such a robe, will find it, like the poisoned garment of Hercules, a covering and a shroud. I have no other direction to give to you, than that which the apostle gave to the jailor, "believe on the Lord Jesus Christ, and thou shalt be saved." This is a short but comprehensive direction. You doubtless believe that there was such a person as Christ; you admit the divinity of his mission, and the performance of his miracles. But this is not complying with the direction given to the jailor. So far as it goes, it is well; but the devils have as much faith as this. They believe in the mission of Christ. Some of his miracles were wrought upon themselves; and they, of course, believed in their existence. To believe in the Lord Jesus Christ, is to put your trust in him for salvation. It implies that you are deeply convinced of sin; that you discover no method of escape but through a crucified Saviour; and that you go with your load of guilt and anguish, and cast yourself down at his feet. It implies that you renounce all self-dependence, abandon every earthly stay, and fly to Jesus as your only hope. It implies that you place your entire reliance upon his atoning blood, and his spotless righteousness; that you unreservedly surrender your soul, with its immortal interests, into his hands; and that, believing all his promises and obeying his commands, you look forward, through *him alone*, to the reward of eternity.

If, then, you are convinced of your sinfulness, and are inquiring "what you must do;" I would again say, "believe on the Lord Jesus Christ." I would not tell you to go and do as well as you can, and leave all the rest with God; because the Bible does not warrant such a direction. It must therefore be dangerous to give it. But I assume no such responsibility when I bid you to "believe on the Lord Jesus Christ." I am sure that I am on safe ground; and I can assure yon, that if you comply, *you* also will be safe. Your soul will find a foundation that shall never give way. "Other foundation can no man lay than that is laid, which is Jesus Christ." If you listen to any other direction, or settle down upon any other hope, you do it at your peril. There *is* no other hope. Your onw righteousness is but filthy rags. Your reformation can never cancel your past sins. There is but one avenue from death; one road to life eternal and that is emphatically styled "the way, the truth, and the life."

I am the more particular in this caution, because there is a strong propensity in the heart of man to lean upon his doings as a ground of hope; to believe that a mere external reformation will be a sufficient passport to heaven. Overlooking the great high-way thrown up by the mercy of God; setting aside the righteousness of a Saviour; man is prone to make a provision for himself. But this is taking ground which death will undermine. It is building upon the sand. It is adding to your catalogue of crimes the condemning sin of unbelief. It is casting contempt upon the cross. It will subject the soul to the penalty of a broken law; to the doom of those "who obey not the gospel of our Lord Jesus Christ."

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May 18.